



# RAPID PEELER

instruction manual & recipe guide



MODEL DAP001



**DASH GO  
RAPID PEELER**

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## Please Read and Save this Instruction and Care Manual

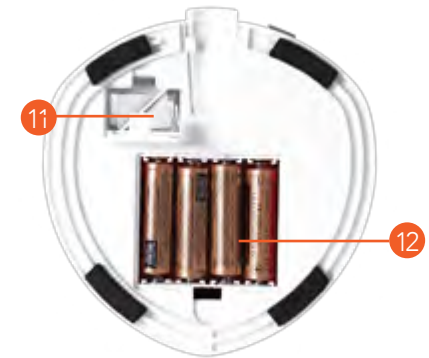
When using electrical appliances, basic safety precautions should be followed, including:

- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Make sure the appliance is thoroughly cleaned before using.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
- This appliance is intended for household use only.
- Avoid contact with moving parts. To reduce the risk of injury to persons and/or damage to the appliance, do not put your hands, hair, clothing or other objects near the Peeler Blade during use.
- Do not use appliance outdoors or for commercial purposes.
- Always make sure the voltage used is consistent with the nominal voltage of the Rapid Peeler.
- Do not remove any parts while appliance is in use..
- When using any extension cords, make sure the electrical rating of the wire is compatible with the Peeler.
- Do not operate any appliance with a damaged cord or plug.
- If appliance malfunctions, discontinue use until problem is resolved.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock or personal injury.
- Handle the Peeler Blades with care as they are sharp and can cause injury.

- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the Rapid Peeler can result in property damage or even in personal injury.
- Children should be supervised to ensure that they do not play with the appliance.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM – 7PM PST Monday – Friday or by email at [support@storebound.com](mailto:support@storebound.com)
- Never immerse the Motor Base in water or any other liquid; instead, wipe down with a damp cloth.
- All components included with the Peeler are compatible with this product only. Do not use these parts on other similar products.
- Do not use the appliance if any of the parts are damaged.
- Do not leave the appliance unattended when in use.
- Always be sure to turn off the appliance prior to assembly, disassembly, cleaning and storage.



1. Support Rod
2. Clamping Arm
3. Peeling Arm
4. Height Adjustment Lever
5. On/Off Button
6. Blade Release
7. Blade Holder
8. Peeler Blade
9. Rotating Prong
10. Motor Base
11. Blade Storage Compartment
12. Battery Compartment
13. Pairing Tool



# USING YOUR RAPID PEELER

Clean the Rapid Peeler and all of its components prior to assembly and use. Do not touch the Peeler Blade as it is sharp and can cause injury.



1. Set the Rapid Peeler on a clean and stable surface. Check that the On/Off Button is in the "Off" position. Insert 4 AA batteries into the Battery Compartment located at the bottom of the Peeler.



2. Center your fruit or vegetable on the Rotating Prong and gently press down so that it remains firmly in place.



3. Lower the Clamping Arm onto the fruit or vegetable, inserting the Skewer into the food just enough to lock it into place.



4. Using the Height Adjustment Lever, position the Peeling Arm above the fruit. Do not touch the Peeler Blade as it is sharp and can cause injury.



5. Turn on the Rapid Peeler by pressing the On/Off Button. Allow the Peeler to peel the skin into one clean, continuous curl. Once the Peeling Arm reaches the bottom of the fruit, the Rapid Peeler will automatically turn off.



6. Lift up the Clamping Arm and remove your peeled fruit or vegetable from the Rotating Prong.

# USING YOUR RAPID PEELER

# CHANGING THE PEELER BLADES

The Peeler Blades are designed for clean and easy peeling. When the Blade skips, jams or becomes excessively clogged, it may be necessary to replace it with one of the included replacement blades.

Note: Always make sure to turn off the Rapid Peeler prior to touching or removing the Peeler Blade. When handling the Blade, never touch the blade itself; instead hold it by the red base.

1. Make sure the Rapid Peeler is turned off. Turn the Peeler upside down and open the Blade Storage Compartment located in the Motor Base. Take out one of the extra Peeler Blades.
2. Remove the Blade Holder from the Peeling Arm by pinching the Blade Release and sliding the Holder away from the Support Rod. Detach the used Peeler Blade by sliding it, blade first, off of the Blade holder.
3. Line up the new Peeler Blade with the ridges on the Blade Holder, then slide the Blade onto the Holder until it firmly clicks into place. Make sure the Blade is securely attached to the Blade Holder before proceeding.
4. To reattach the Blade Holder, slide it back into the slot at the end of the Peeling Arm.



Candied Citrus Peels  
Dash Go Rapid Peeler



# MAINTENANCE

Do not submerge the Motor Base in water or other liquids. It is recommended that you remove the batteries prior to cleaning the Rapid Peeler.

**WARNING: DO NOT SUBMERGE THE MOTOR BASE IN WATER OR ANY LIQUID. THE BASE IS NOT DISHWASHER SAFE.**

## DISASSEMBLY AND CLEANING

1. Turn off the Rapid Peeler before cleaning.
2. Disconnect the Blade Holder from the Peeling Arm. Safely remove the Peeler Blade from the Holder.
3. Wash in warm, soapy water. Do not touch stainless steel blade with your fingers. To remove any leftover fruit or vegetable peel, carefully scrub the Blade with a brush.
4. Wipe down the Motor Base, Rotating Prong and Clamping Arm with a damp cloth.
5. Connect Blade to its Holder and reattach to the Peeling Arm.

A close-up photograph of a white ceramic bowl filled with several small, round, boiled potatoes. The potatoes are yellow and have a slightly wrinkled texture. They are garnished with finely chopped green herbs, likely dill or chives. The bowl is set against a blurred background of more food, including what appears to be a corn cob and some green vegetables.

# RECIPES

delicious & satisfying ideas for everyday

**CLASSIC HOMEMADE APPLESAUCE****INGREDIENTS**

- 4 lbs. apples
- 1 cup water
- 1½ tsp powdered stevia
- 3 tbsp fresh lemon juice
- 1 tbsp cinnamon
- ½ tsp salt

**DIRECTIONS**

*Peel the apples with the Rapid Peeler. Core and cut the apples into small chunks. Place in a large pot. Add water, stevia, lemon juice, salt and cinnamon.*

*Cover with a lid and cook over medium-low heat. Let the apples simmer for approximately 20 to 30 minutes or until soft.*

*Remove from heat and use a slotted spoon to lift apples from the liquid. Use a stand mixer or a blender to purée the apples until you reach the desired consistency. Serve warm or chilled.*

**CANDIED CITRUS PEEL****INGREDIENTS**

- 4 medium (or 3 large) oranges (washed)
- 3 lemons (washed)
- 1 small grapefruit
- 1 cup water
- 1 1/3 cups sugar, divided

**DIRECTIONS**

*Using the Rapid Peeler, peel the grapefruit, oranges and lemons. Cut peel into 2½ inch pieces. In a pot, add peel and just enough water to cover the rind. Boil until tender. Drain the peel or use a slotted spoon to move the rind to a wire rack. Allow to cool for about 10-15 minutes.*

*Add 1 cup of water and 1 cup sugar to a saucepan and bring to a boil. Stir until sugar completely dissolves. Add the peel to the mixture and simmer over low heat until they become translucent. Drain in colander or remove from water with slotted spoon and spread out on a metal rack. Make sure that the pieces do not stick together. Leave to dry for 1-2 hours. In a bowl, mix together rind and remaining sugar. Toss until pieces are lightly coated.*



## POACHED PEARS



## INGREDIENTS

- 4 pears
- 2 cups sweet white wine
- ½ cup sugar
- 1 cup water
- 5 slices fresh, peeled ginger
- 1 cinnamon stick
- 1 lemon

## DIRECTIONS

Peel the pears with your Rapid Peeler, then halve and core the fruit. Peel the lemon and cut some of the rind into 2-3 inch pieces. Combine all ingredients except the pears in a large saucepan. Place over medium-high heat and stir until sugar dissolves. Add the pears, reduce to low heat and cover with parchment paper. Place a lid over the saucepan so that it is partly covered. Allow the pears to cook until tender - a fork should easily slide into the thickest part of the pear. Use a slotted spoon to remove the pears from the liquid and place in a bowl. Continue to heat the liquid, bringing it to a boil over high heat. The liquid should thicken into a syrup. Remove from heat and strain, making sure to take out the cinnamon, ginger and lemon rind. Pour evenly over pears. Garnish with fresh lemon rind and serve hot or chilled.

## BAKED POTATO PANCAKES



## INGREDIENTS

- 2 yukon gold potatoes
- extra virgin olive oil
- cracked black pepper and salt (to taste)
- handful of fresh rosemary, washed
- 1 tbsp Parmigiano-Reggiano cheese, grated

## DIRECTIONS

Thoroughly clean potatoes. Use the Rapid Peeler to peel off the skins. Return the Peeling Arm to its starting position at the top of the potato and let the Peeler peel the raw potato.

Continue to reset the Peeling Arm until the potato is too thin for the Peeler Blade to peel the potato any further. Repeat with the other potato. In a bowl, add the pepper, salt and enough olive oil to thinly coat the potato curls. Add the strings of potato and toss until lightly coated in the mixture. Divide and form into patties.

Sprinkle with Parmigiano-Reggiano and sprigs of rosemary. Bake on a parchment lined baking sheet in the oven at 400°F until crisped to your taste, turning occasionally.

## APPLE PIE CRUST



## INGREDIENTS

- 1 cup whole wheat flour
- 1 cup unbleached all-purpose flour
- 4½ tbsp canola oil
- 1 cup water
- 2 tbsp sugar
- ½ tsp salt

## DIRECTIONS

Combine all ingredients and mix well. Knead dough into a ball. If the mixture is too dry, add more water. Rub a 9-inch pie plate with a little olive oil, butter or non-stick cooking spray.

Divide dough in half and set aside one half. You can either roll the dough into an 11-inch circle with a rolling pin or place the ball of dough directly onto the center of the pie pan and use your hands to gently push it out toward the edge.

With a rolling pin, roll the other half of the dough into a 9-inch circle and set aside.

## APPLE PIE FILLING



## INGREDIENTS

- 1 cup whole wheat flour
- 1 cup unbleached all-purpose flour
- 4½ tbsp canola oil
- 1 cup water
- 2 tbsp sugar
- ½ tsp salt

## DIRECTIONS

In a large pot, combine the apples, stevia, cinnamon, nutmeg, lemon juice, vanilla and salt. Stir until well-combined. Cook over low to medium heat until the apples are tender. Remove from heat and stir in flour.

Let cool for 15 minutes. While the apples cool, preheat the oven to 425°F. Scoop apples into pie crust and spread evenly. Cover with rolled crust, pinching the dough's edge together with the bottom crust. With a knife, make several slits in the top crust. Beat the egg white, then use a pastry brush to lightly coat the pie with egg white. Bake in oven for 40-45 minutes or until golden brown. Allow pie to cool before serving.

## GREEK YOGURT SCALLOPED POTATOES



## INGREDIENTS

- 1½ lb. yukon gold potatoes
- 2 cloves garlic, minced
- 2 cups skim milk
- ½ cup nonfat Greek yogurt
- ½ medium onion, finely chopped
- 2 tbsp unbleached, all-purpose flour
- 3 tbsp Parmigiano-Reggiano cheese, grated
- 1 tsp salt
- ground black pepper (to taste)

## DIRECTIONS

Thoroughly clean potatoes, then peel with the Rapid Peeler. Cut potatoes into quarter-inch thick discs. Combine all ingredients except the potatoes, Greek yogurt and cheese in a bowl and whisk until well-combined. Pour mixture into a medium saucepan and add the potatoes.

Cook over low heat, stirring occasionally. Once the potatoes are tender, remove from heat. Rub an 8" square baking dish with a little olive oil, butter or non-stick cooking spray. Use a slotted spoon to transfer potatoes and onion bits to the dish, layering them evenly. In a bowl, mix together the Greek yogurt with 1/2 cup of the milk mixture, then pour over the potatoes.

Sprinkle the Parmigiano-Reggiano evenly over the potatoes. Bake under the broiler for a few minutes or until the top is browned to taste. Serve hot with your favorite meat and vegetables.



For product support, warranty and maintenance related questions, please contact StoreBound directly at: 1-800-898-6970 from 7AM - 7PM PST, Monday - Friday, or by email at [info@storebound.com](mailto:info@storebound.com).

## REPAIRS

**DANGER!** Risk of electric shock! The Rapid Peeler is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Service regarding repairs to the device.

## TECHNICAL SPECIFICATIONS

Model Number DAP001

Battery Type: AA

Battery Quantity: 4

AC Adaptor (Not Included): DC6.0V 500mA

Stock#: DGRP-20140403V1

## STOREBOUND, LLC – 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Care at 1-800-898-6970 for further assistance and instruction. A customer care agent will conduct troubleshooting in an attempt to fix any minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO Box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send All Inquiries To: [info@storebound.com](mailto:info@storebound.com)

There are no express warranties except as listed above.

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Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

## DOUBLE YOUR PRODUCT WARRANTY

To double your product warranty, register your product online at: <http://register.bydash.com>





For more information, please visit [bydash.com](https://bydash.com)  
Customer Support 1-800-898-6970

